

2016 SONOMA COUNTY SAUVIGNON BLANC

Duckhorn Vineyards has been crafting Napa Valley Sauvignon Blanc since 1982. Expanding on this winemaking tradition, Decoy Sonoma County Sauvignon Blanc allows our winemaking team the opportunity to explore a different expression of this great grape from another recognized California appellation.

Harvest Notes

The 2016 growing season began with generous winter rains, followed by a spring and summer marked by moderate temperatures and abundant sunshine. Like several recent vintages, the 2016 harvest came early, delivering exquisite quality grapes. After the modest size crop of 2015, 2016 saw a welcome return to average yields. Overall, the 2016 whites show an ideal combination of lovely richness and excellent natural acidity, while the reds are lush and complex, with beautiful color and concentration.

Comments from the Winemaker

This enticing wine offers vivid flavors of grapefruit and apricot, as well as lovely notes of honeydew and lemongrass. On the palate, refreshing acidity mingles with a subtle sweetness that carries through to a fresh, lively finish.

Varietal Content

100% Sauvignon Blanc

Harvest Information

Harvest Dates: August 20 - September 9, 2016

Average Sugar at Harvest: 23.0° Brix

14 Vineyards Harvested

Winemaking

DECOY

SAUVIGNON BLANC

100% Stainless Steel

Production and Technical Data

Alcohol: 13.5%

0.60 g/100 ml titratable acidity

21 days fermentation at 54°F

pH: 3.25